



TAKE-OUT

ANTIPASTI

CAPRESE

Sliced ripe plum tomatoes & fresh mozzarella drizzled with a balsamic vinaigrette & fresh basil 5.50

MARINATED VEGETABLES

An assortment of seasonal vegetables, grilled, marinated & drizzled with a balsamic glaze 4.95

BRUSCHETTA

Crispy Italian bread with three toppings; tomato-basil, spinach-artichoke, olive tapenade 4.95

FORMAGGI DI CAPRA

Garlic & herb flavored goat cheese, baked with marinara sauce and served with parmesan crisps 5.25

STUFFED MUSHROOMS

Stuffed & seasoned with garlic, spinach, white wine & herbed butter 4.95

CALAMARI FRITTI

Tender calamari, lightly breaded, fried & served with tomato sauce 5.95

POLENTA AL FORNO

Three-cheese polenta, baked with a ragu of savory wild mushrooms & parmesan cheese 5.95

CALAMARI ALLA GRIGLIA

Tender calamari, brushed with garlic & herbs, grilled & served over a stewed tomato sauce with spinach & new potatoes 5.95

ARANCHINI

A traditional saffron risotto mixed with prosciutto & mozzarella, lightly breaded and fried & served with marinara 5.50

GARLIC BREAD

Our own bread, garlicky & cheesy & baked in the oven 2.95

PASTA & RISOTTO

Half / Whole

LASAGNA TRADIZIONALE

Pasta layered with our hearty bolognese & a three-cheese cream sauce baked until golden 9.95

LASAGNA PORTABELLO

Layers of pasta, spinach & portobellos slowly cooked in a three-cheese cream sauce 10.95

SPAGHETTI MARINARA

A simple & aromatic tomato sauce with fresh basil 5.95 / 9.95

SPAGHETTI POLLO ROSSA

Grilled chicken sautéed with sun-dried tomatoes & peas in a tomato cream sauce 8.95 / 12.95

SHELLS WITH VEGETABLES

Shell pasta tossed with assorted grilled vegetables in a pesto tomato broth 7.95 / 11.95

CAPELLINI DI MARE

Angel hair pasta with shrimp, scallops & calamari sautéed in a spicy tomato vegetable sauce 8.95 / 13.95

RAVIOLI BIAGGI'S

Spinach & ricotta filled black pepper pasta tossed with our marinara sauce & fresh basil 6.95 / 10.95

FETTUCINI ALLA BOLOGNESE

Fettucini tossed with a hearty meat & tomato sauce 6.95 / 10.95

GNOCCHI GENOVESE

Potato dumplings nestled in a pesto cream sauce with toasted pinenuts & parmesan cheese 8.95 / 12.95

LINGUINI CON FUNGHI

Savory wild mushrooms steeped in a marsala-white wine reduction & chicken broth 8.95 / 12.95

LINGUINI WITH CLAMS

Flat spaghetti tossed in a white clam sauce with garlic, chili flakes & white wine 8.95 / 12.95

PENNE WITH SAUSAGE

Italian sausage & broccoli sautéed in garlic-chili oil & tossed in a parmesan broth 7.95 / 11.95

AGNOLOTTI DI ZUCCA

Home-made butternut squash ravioli tossed with butter, toasted almonds & parmesan cheese 8.95 / 12.95

RISOTTO DI MARE

Classic Italian rice dish made with an abundance of shrimp, scallops & calamari 8.95 / 12.95

RISOTTO CON FUNGHI

Italian rice dish made with a savory blend of mushrooms, garlic & parmesan cheese 7.95 / 11.95

ENTREES

Lunch / Dinner

CHICKEN PARMESAN

Breast of chicken delicately breaded & sautéed, topped with tomato sauce & mozzarella cheese 7.25 / 9.75

CHICKEN VESUVIO*

Half chicken marinated in garlic & herbs, slow roasted with potatoes, white wine & garlic 10.50

STUFFED CHICKEN BREAST*

Posciutto-spinach-fontina stuffed chicken breast, grilled & finished in the oven with natural juices 10.95

SALMONE AI FERRI

Salmon fillet, seared on iron with a fennel seed/black peppercorn crust & served with sautéed vegetables 6.95 / 12.95

SHRIMP OREGANATA*

Oven roasted garlic shrimp in an oregano breadcrumb mixture with a fresh tomato-basil sauce 14.50

N.Y. STRIP*

Aged 14oz. N.Y. strip, brushed with garlic & herbs, grilled & served with garlic mashed potatoes 16.95

FILLET SICILIANO*

A 10oz. fillet mignon grilled & topped with roasted peppers, onions & tomatoes 15.95

VITELLO PICATTA*

"Scaloppini style" sautéed veal medallions topped with a classic lemon caper sauce 15.50

VITELLO PARMESAN*

Tender veal medallions lightly breaded and sautéed, topped with country marinara and mozzarella cheese 13.95

COSTALETTA DI MAIALE

Pork chops grilled with a mild parmesan-imported blue cheese butter & served with sautéed vegetables 7.95 / 13.75

SALSICCIA E PEPPERONI

Italian sausage, mixed peppers & onions slowly stewed & served over herbed parmesan polenta 6.75 / 12.50

OSSO BUCO*

Veal shank braised slowly with garlic, rosemary & vegetables & served with saffron risotto cakes 14.25

PIZZA

MARGHERITA

Traditional preparation with tomato sauce, mozzarella & fresh basil 4.95

SALSICCIA

Tomato sauce, Italian sausage, caramelized onion, romano & mozzarella 5.25

FUNGI

Tomato sauce, wild mushrooms, spinach, romano & mozzarella cheese 5.25

PEPPERONI

Traditional pepperoni, tomato sauce, romano & mozzarella cheese 5.25

BIAGGI'S

White sauce, grilled chicken, roasted peppers & goat cheese 5.95

SOUPS & SALADS

TUSCAN MINESTRONE

Traditional soup in the Tuscan-style with vegetables & white beans 3.25

HOUSE

Mixed greens tossed with carrots & tomatoes in our herb-garlic
balsamic dressing 2.95 / 6.25

BIAGGI'S CAESAR

Garden green romaine lettuce combined with an eggless Caesar
dressing & parmesan crisps 3.25 / 7.25

CHOPPED CHICKEN

Tomatoes, avocado, blue cheese, prosciutto & red onions tossed in
our special house dressing 5.95 / 8.95

BEVERAGES

Pepsi, Diet Pepsi, Slice, Dr. Pepper, Mountain Dew, IBC Root Beer,
Lemonade, "China Mist" Ice Tea, San Pellegrino Sparkling Water, Panna Mineral Water,
Cappucino, Espresso, Latte, Biaggi's House Blend Coffee



**PLEASE ASK ABOUT OUR WIDE SELECTION
OF DELICIOUS DESSERTS**

**VISIT OUR MARKETCAFE FOR ADDITIONAL
SELECTIONS OF SANDWICHES, PASTRIES AND BREADS.**

PRICES SUBJECT TO CHANGE

1501 N. VETERANS PARKWAY • BLOOMINGTON, IL 61704

RESTAURANT: (309)661-8322

MARKETCAFE: (309)661-8622

FAX: (309)661-8422

TAKE-OUT: (309)661-8622